

Yummy & Spicy World!

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First of all, diving into Happy
Desserts World might be dangerous
for fragile minds. Be aware of where
you're stepping in!

The Black Forest Cake

This classical german cake is based on chocolate genoise (some delicious sponge cake from Genoa), whipped cream, cherry liquor and black cherries 'cooked' in syrup.

No need to say it's super easy to add some chile

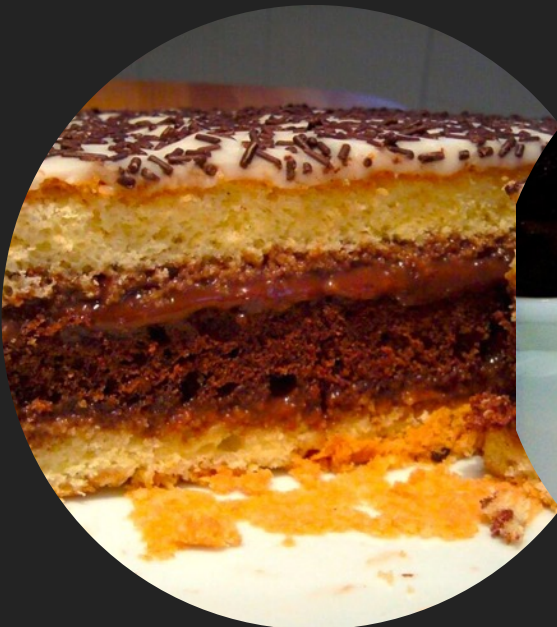


pepper in the syrup, be it powdered or fresh, just a little bit to give the cherry a nice kick. And then some pieces of candied pods inside the whipped cream and you'll end up with a killer new version of the cake!

”Hot Chocolate”

Everyone knows that, chocolate & chile peppers are a terrific combo. So there is no way I wouldn't make any chili-chocolate candies for Christmas last year! I have to say that hot powder in the truffle part of the candies, or straight into dark chocolate that you will mix together with nuts can be super good!

In the same state of mind, there are so many ways to combine chocolate and chile peppers : in the chocolate cream of 'Napolitain', in chocolate mousse or even in the plain chocolate bottom of peppermint-chocolate mousse edible cup!



Spicy Cookies etc.

Let's go on with the classics. Of course cookies are the perfect sweets for hot chile peppers! You can put powder in the dough, fresh slices or even pieces of candied pods, it will be

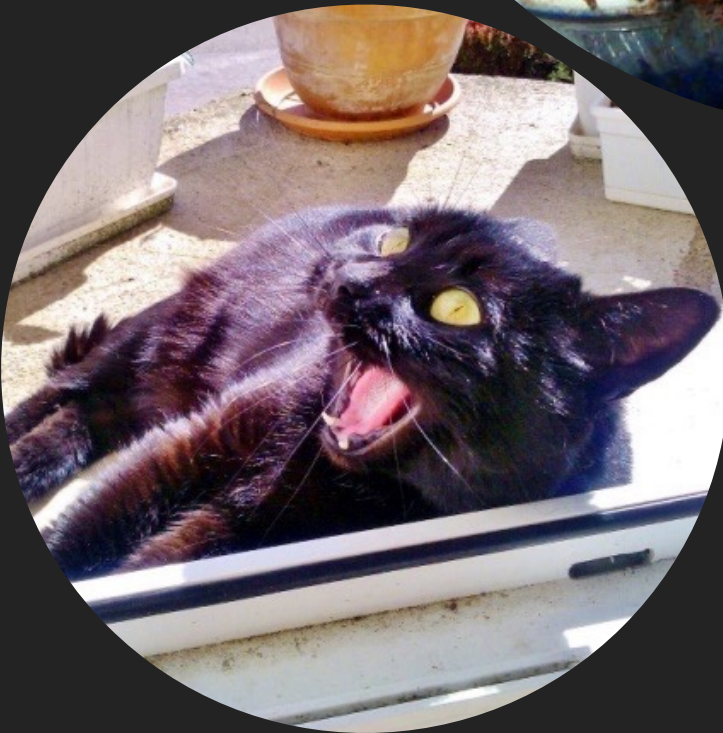


divine
w i t h
chocolate chunks,
caramelized nuts, or
even white chocolate with
dried fruits such as
cranberries/raspberries etc.



Fondants Chocolat- Caramel au Beurre Salé

Those half cooked chocolate cakes stuffed with salty liquid caramel are, let me say, total killers! Spice up the concentrated chocolate dough with s o m e charismatic hot pepper powder and you'll go to heavens!



**Hungry yet?
Keep on reading!**

Traditional French Desserts

Saint Honoré (Chilified!)

Let's go back to traditions. I mean french ones! Most likely THE traditional « cakes » you can get from early in years as french people are the 'Saint Honoré' and the 'Crocambouche' (the last one called by mistake 'Pièce montée' by many of us - I included, shame on me)

Saint Honoré is a terrific cake, "light as possible", if y o u



forget
it's made
with pastry
cream,
meringue, and
caramel!
Some versions
of it even
contains
candied fruits
marinated in rum.
Lighty light as I said!

Crocambouche With Heat

Crocambouche is traditionally made for wedding receptions or baptism. It's a pyramid of 'choux' stuffed with pastry cream (yet again), topped with caramel, and set up onto some hard caramel mixed with almond slices...



Since those two desserts have similarities, they have the same options when it comes to using chile peppers:

1. You can add chile pepper in the caramel when cooking it to golden (then you can push it a bit and make spicy hard caramel candies).

2. You can add powder into the pastry



cream, especially if it's chocolate pastry cream.

3. Or you can stuff the 'choux' with a little bit of chile pepper jelly/jam before stuffing them with the pastry cream.

4. If you put candied fruits in your Saint Honoré, no need to say candied peppers will fit perfectly!

Tiramisù With a Kick

I've gone through my german and french roots. I shouldn't forget my dear grandpa's home country and talk about tiramisù!

If you're making a traditional one, you can spice up the cocoa

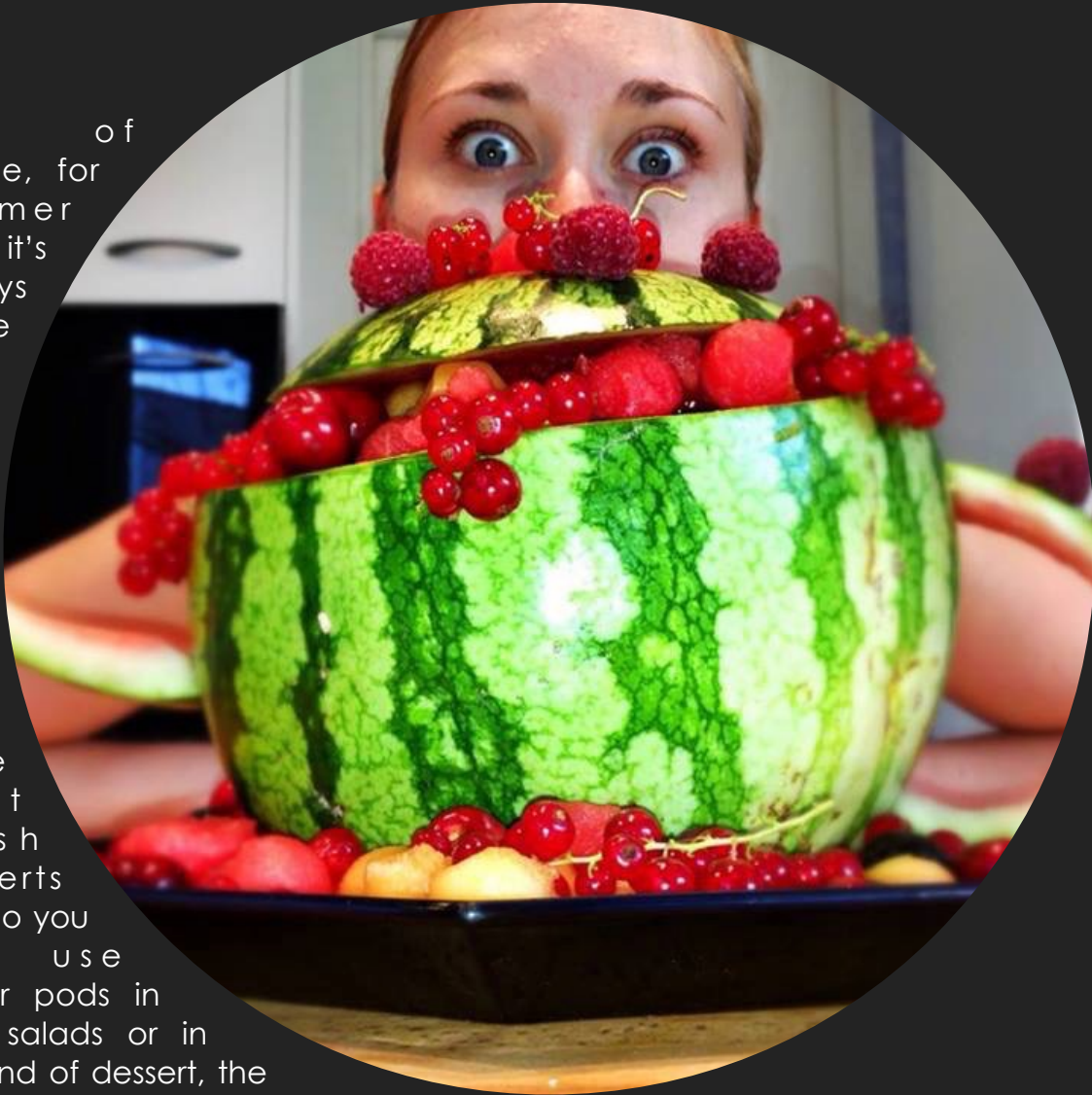


powder, but of course you can follow your imagination! Spicy cooked apples and ginger cookies tiramisù can be one of a kind, if you find the right variety of chile pepper!

Spiced up Fruit Desserts!

And of course, for summer times it's always nice to

have some light fresh desserts too. So you can use milder pods in fruits salads or in this kind of dessert, the TuttiFrutea!



Still want more?

Boosted Up Seasonal Desserts

Since winter and Christmas time are once in a year; here are a few ideas of super funny cakes you could make for the end of year's celebrations! Hot chile pepper powders work absolutely great with white chocolate in any ways, if you wondered!

